

# CHATEAU LA MALETONNE

## MEDOC AOC



### HISTORICAL :

Château La Maletonne is a family property located in Saint-Seurin de Cadourne and has been owned for several years by Chantal Boyer. This small 2 hectares estate is exclusively planted with Merlot, which makes it an exception and an originality. The result is a colourful, rich and supple, fruity and round Medoc.

### TERROIR :

Clay-limestone.

### SURFACE :

2 hectares.

### GRAPE VARIETIES :

100 % Merlot.

### CULTIVATION :

Full grassing, disbudding and leaf thinning are carried out to obtain a perfectly spread out and airy harvest.

Yield: between 40 and 50 hl / ha.

Harvest at perfect maturity. Grapes are sorted on the vine.



### VINIFICATION AND AGEING :

Medocan traditional vinification in thermo-regulated stainless steel vats.

Vatting for 3 weeks.

Estate vacuum bottling.

### SERVICING AND PAIRING :

Serving temperature: 17/18°C.

Decant one or two hours before serving.

Wine is not treated, deposit is natural. Goes well with red meats such as entrecote, lamb and duck breast and with cheeses such as Comté, Gouda and Camembert

### AWARDS :

#### VINTAGE 2020 :

Gold Lyon 2022

#### VINTAGE 2019 :

Silver Lyon 2021 + Gold Féminalise 2021 + Gold Paris 2022

#### VINTAGE 2016 :

Gold Mondial de Bruxelles 2018.

#### VINTAGE 2015 :

Silver at CGA de Paris 2017.

#### VINTAGE 2014 :

Commended Decanter 2017.

